



RICE TARTLET - PUFF PASTRY

Puff pastry tartlet filled with a creamy filling made of milk, sugar, eggs and rice.

2007425 

 175 g
 30  120
 30 min.
 170°C  170°C for 37-39 min.



INDIVIDUAL PASTRY

READY TO BAKE

2007431 

FRANGIPANE TARTLET - PUFF PASTRY



 113 g
 30  120
 30 min.
 170°C  170°C for 30-32 min.

2007414 

MATTON TARTLET - PUFF PASTRY



 128 g
 30  120
 90 min.
 170°C  170°C for 30-32 min.



INDIVIDUAL PASTRY

THAW & SERVE

2007489 

NORMAN APPLE TARTLET - SHORTCRUST



 135 g

 24  120

 30 min.

 170°C  170°C for 30-32 min.

2007629 

RASPBERRY-CRUMBLE TARTLET - SHORTCRUST



 144 g

 36  120

 30 min.

 170°C  170°C for 30-32 min.

2104510

ÉCLAIR



 105 g

 4x5  112

 540 min. in the refrigerator (4-7°C)

2007512 

ARTISAN APPLE TARTLET - SHORTCRUST



 170 g

 60  44

 30 min.

 170°C  170°C for 30-32 min.

2007511 

RHUBARB-LEMON TARTLET-SHORTCRUST



 170 g

 60  44

 30 min.

 170°C  170°C for 30-32 min.